



WINONA VINE ESTATES

BANQUET & CONVENTION CENTRE

2017 WEDDING MENUS

At Winona Vine Estates we usually only host one wedding at a time and take a more customized approach to pricing weddings.

We do not offer set menus and packages as our team at Winona Vine Estates believes in total flexibility, our menus and wedding packages are put together exclusively for you. We have included some sample packages after our menu to assist you in making your choice

Simply let us know what you want and we will endeavor to make it happen, our team of professionals will guide you and help you make the right choices to ensure your big day is unique and goes exactly as planned.

Our prices are dictated by several factors including time of year, day of the week, number of people, and type of menu, décor and bar package you choose. Attached are some sample packages to give you some ideas, these are priced for primetime Saturdays and don't forget that during off season, Fridays or Sundays these will be discounted

During prime time on a Saturday we try to only book weddings of 200 or more guests **unless** the client is willing to pay a premium to enjoy using the whole facility. We will however host smaller weddings on a Friday or a Sunday and for which we offer a considerable discount.

In order to give you a rough idea of how much your wedding will cost we require the following information:

- ✚ Proposed date or dates
- ✚ Minimum number of expected Adult guests
- ✚ Rough outline of a menu
- ✚ Bar package required
- ✚ Décor and linen requirements

We look forward to hearing from you and please feel free to contact us if you have any further questions or require more information.

Mizzy Asanovic

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CREATE YOUR OWN EXCLUSIVE MENU

Begin with a classic cocktail reception as your guests arrive with one or more of the following:

The Winona Vine Estates Platinum Supreme Anti Pasto Bar

- Artisan breads, flatbreads, and crostini
- Bruschetta with feta
- Selection of fine grilled & marinated vegetables
- Selection of marinated Italian olives
- Chick pea salad
- Hummus & artichoke dips with pita triangles
- Selection of fine international cheeses
- Reggiano cheese display
- Festive display of cured European meats including prosciutto
- Smoked fish display including salmon
- Fresh seafood salad
- Freshly shucked oysters with a variety of gourmet sauces
- Double cream brie baked in puff pastry
- Hand- made sliders with gourmet toppings
- Caprese salad, Bocconcini and tomato with fresh basil
- Sauté stations with shrimp and or calamari

OR

Appetizer Buffet With Chefs seasonal creations And a Cheese Board With Crackers, Crudités And Dips

OR

Chef's choice of Hot & Cold Passed hors d'oeuvres

OR

Chefs Choice Of Seasonal Anti Pasto Platters On Guests Tables As They Arrive



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Then start your meal off with either a seasonal soup, salad or Individual appetizer and if you have indulged in our famous Platinum Supreme Anti Pasto bar then we recommend you go straight to the 2nd course and then pick your main entrée

All our seasonal soups, salads and appetizers are prepared fresh, finished and paired with a unique selection of fine garnishes created by our Executive Chef

SEASONAL SOUPS

The Worlds Best Chicken Noodle
Roasted Butternut Squash
Roasted Leek And Potato
Caldo Verde
Minestrone
Truffled Wild Mushroom

Or Have our Executive chef create a seasonal soup for your special occasion

SEASONAL SALADS

Mixed Garden Salad
Classic Caesar Salad
Baby Spinach Salad
Fior Di Latte Caprese Salad
Beet Salad

Or Have Our Executive Chef Create A Seasonal Salad For Your Special Occasion

INDIVIDUAL APPETIZERS

Seasonal Risotto Of Your Choice
Beef Carpaccio With Arugula And Shaved Parmigiano Reggiano
Anti Pasto Classico
House Poached Shrimp Cocktail
Stuffed Portobello Mushroom Wrapped In Puff Pastry
Smoked Trout, Lentil Salad With Shaved Fennel



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PASTA

Penne, Fusilli, Farfalle, Cheese or Meat Filled Tortellini, Cheese Bausetti, Agnolotti, Cannelloni, Manicotti, Meat Lasagna & Vegetable Lasagna

All served with your choice of Classic Tomato, Arribiata (spicy), Bolognese, Amatriciana, Alfredo or Vodka Rose Sauces prepared fresh.

INDIVIDUAL MAIN ENTRÉES

Slow Roasted Mediterranean Seasoned Pork Loin
Herb Roasted Chicken Supreme (Can be stuffed or wrapped)
Roast Beef Au Jus
Chianti Braised Short Ribs
Braised Lamb Shank
Seared Arctic Char
Grilled Salmon
Grilled Frenched Veal Chop
Grilled New York Strip Loin
Prime Rib au Jus
Grilled Beef Tenderloin
Roasted Prosciutto Wrapped Halibut

ADDITIONS

Butter Roasted Lobster Tail ***
Grilled Jumbo Shrimp***
Shrimp Skewer

***** Priced at market prices two weeks prior to event**

All entrées are paired with our Chefs finest gourmet sauces and your choice of a wide variety of Starch and vegetables in season



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SOME OF OUR FAMILY STYLE OPTIONS

Slow Roasted Mediterranean Seasoned Pork Loin
Roast Beef Au Jus
Veal Cutlets
Pork Cutlets
Chicken Ballantine
Chicken Cutlets
Chicken Limone
Whole Roasted Pork
Whole Roasted Lamb
Whole Roasted Salmon En Croute
Mediterranean Cabbage Rolls
Stuffed Slow Roasted Peppers
Perogies
Italian Sausage
Fish Platter On A Bed Of Rice



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More than just cake on a plate our delicious desserts are the perfect way to finish off your wonderful meal

DESSERTS

Raspberry or Lemon Sorbet Martini with Fresh Berries
Ice Cream Martini
Decadent Chocolate Mousse Martini
Triple Berry Cheesecake Martini
Classic Crème Brule
Traditional Tiramisu Martini
Raspberry Vodka Tiramisu Martini
Ice Cream Crepe
Tartufo
Fruit Shaped Ice Cream
Two Tone Chocolate Mousse
Apple Blossom & French Vanilla Ice Cream
Strawberry Passion Fruit Charlotte
Chocolate Hazelnut Crunch
Baileys Cheesecake
Natas do ceu
Crème Brule Cheesecake

All Professionally Displayed And Garnished And Served With Regular Or De-Caffeinated Coffee Or Tea And Espresso



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LATE NIGHT BUFFET

Freshly Baked Gourmet Pizza, Assorted European Pastries, Freshly Cut And Carved Fruit Display, Coffee And Tea

OPTIONAL COMPLETE PORTUGUESE SEAFOOD & SWEET TABLE BUFFET

Professionally Displayed and Decorated

Fresh Steamed Mussels And Clams In White Wine, Garlic, Lemon And Parsley
Sautéed Shrimp (Shell On) with Onions, Garlic and a Spicy Pimento Sauce
King Crab And Hard Shell Crab
Chilled Lobster Boat
Bolinhos De Bacalhau – Salt Cod Fish Cakes
Rissois De Camarao- Shrimp Patties
Warm Fresh Baked Pizzas
Roasted Suckling Pig Display
An Array Of Portuguese Pastries, Cakes And Tortes
Freshly Cut and Carved Fruit Display

OPTIONAL POLISH LATE NIGHT BUFFET

Professionally Displayed and Decorated

Perogies
Krokiety
Kapusta and Kielbasa
Borscht
Polish Cabbage Rolls

OPTIONAL LATE NIGHT ADDITIONS

Roasted Suckling Pig Display
Angus Beef Sliders
Pulled Pork Sliders
Gourmet Poutine Station
Yukon Mashed Potato Martini Bar
Mini Grilled Cheese Sliders With Ketchup Shooters
Ice Cream Bar
Candy Bar



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BAR PACKAGES

SILVER HOST BAR PACKAGE

8 Hour Bar Package Open From 5 pm Until 1.00 am Including Canadian Club, Smirnoff Vodka, Bacardi Rum, Gordon's Gin, JB Scotch, Blue, Budweiser, Canadian, Coors Lite, Orange Juice, Cranberry Juice, Iced Tea And Fountain Pop. All Served In Glasses With Garnishes.

GOLD HOST BAR PACKAGE

8 Hour Bar Package Open From 5 pm Until 1.00 am Including Remy Brandy, Canadian Club, Crown Royal, Smirnoff Vodka, Bacardi Rum, Gordon's Gin, JB Scotch, Grappa, Tequila, Peach Schnapps, Amaretto, Baileys, Sambuca, Blue, Budweiser, Canadian, Coors Lite, Caesars, Orange Juice, Cranberry Juice, Iced Tea And Fountain Pop. All Served In Glasses With Garnishes.
Includes Receiving Line Set Up With Shots

PLATINUM HOST BAR PACKAGE

8 Hour Bar Package Open From 5 pm Until 1.00 am Including Courvoisier Cognac, Hennessy Cognac, Remy Brandy, Canadian Club, Crown Royal, Smirnoff Vodka, Bacardi Rum, Gordon's Gin, JB Scotch, Grappa, Tequila, Peach Schnapps, Amaretto, Baileys, Sambuca, Corona, Heineken, Stella, Becks, MGD, Blue, Budweiser, Moosehead, Canadian, Coors Lite, Caesars, Orange Juice, Cranberry Juice, Iced Tea And Fountain Pop. All Served In Glasses With Garnishes.
Includes Receiving Line Set Up With Shots

**ALL OUR BAR PACKAGES INCLUDE
JACKSON TRIGGS OR INNISKILLEN WINES**

OTHER WINES, BEERS AND LIQUORS AVAILABLE BY REQUEST



WINONA VINE ESTATES

BANQUET & CONVENTION CENTRE

2017 Platinum Sample Package

- ✦ **Exclusive Use Of The Banquet Hall, No Other Wedding Booked On The Same Day**
 - ✦ Guest Arrival @ 5 Pm
 - ✦ Receiving Line Set Up With Bird Cage/Gift Basket. Décor To Match Hall Décor.
 - ✦ Passed Martinis Or A Signature Drink During Cocktail Hour
 - ✦ The Winona Vine Estates Platinum Supreme Anti Pasto Bar
 - Artisan Breads, Flatbreads, And Crostini
 - Bruschetta With Feta
 - Selection Of Fine Grilled & Marinated Vegetables
 - Selection Of Marinated Italian Olives
 - Chick Pea Salad
 - Hummus & Artichoke Dips With Pita Triangles
 - Selection Of Fine International Cheeses
 - Reggiano Cheese Display
 - Festive Display Of Cured European Meats Including Prosciutto
 - Smoked Fish Display Including Salmon
 - Fresh Seafood Salad
 - Freshly Shucked Oysters With A Variety Of Gourmet Sauces
 - Double Cream Brie Baked In Puff Pastry
 - Hand- Made Sliders With Gourmet Toppings
 - Caprese Salad, Bocconcini And Tomato With Fresh Basil
 - Sauté Stations With Shrimp And Or Calamari
 - ✦ Dinner @ 6.30 Pm
 - ✦ Dinner Rolls And Butter
 - ✦ Your Choice Of Pasta (Served Individually)
 - ✦ 12oz. Grilled Veal Chop Or Herb Roasted Chicken Supreme Or Grilled Atlantic Salmon Or A Vegetarian Option With Your Choice Of Potatoes And A Seasonal Vegetable Bundle (Served Individually) Served With A Freshly Tossed Mixed Garden Salad
- Guests To Choose Main Entrée Prior To Function**
- ✦ Dessert (Served Individually)
 - ✦ Coffee And Tea. Espresso Available At The Bar
 - ✦ Late Night Buffet Including Freshly Baked Pizza, Assorted Portuguese Pastries, Freshly Cut And Carved Fruit Display, Coffee And Tea.
 - ✦ Jackson Trigg's Merlot And Inniskillen Pinot Grigio Wine Served At Dinner And During The Evening.
 - ✦ 8 Hour Bar Package Open From 5 Pm Until 1.00 Am Including Courvoisier Cognac, Hennessy Cognac, Remy Brandy, Canadian Club, Crown Royal, Smirnoff Vodka, Bacardi Rum, Gordon's Gin, JB Scotch, Grappa, Tequila, Peach Schnapps, Amaretto, Baileys, Sambuca, Corona, Heineken, Stella, Becks, MGD, Blue, Budweiser, Moosehead, Canadian, Coors Life, Caesars, Orange Juice, Cranberry Juice, Iced Tea And Fountain Pop. All Served In Glasses With Garnishes. Includes Receiving Line Set Up With Shots
 - ✦ Includes Victoria Chair Covers & Damask Tablecloths, Head Table Set Up On Elevated Staging With A White Sheer Backdrop And Your Choice Of Coloured Napkin.
 - ✦ Use Of Bridal Suite, Pa System, Podium And Cordless Microphone



WINONA VINE ESTATES

BANQUET & CONVENTION CENTRE

2017 Gold Sample Package

- ✦ **Exclusive use of the banquet hall, no other wedding booked on the same day**
 - ✦ Guest arrival @ 5 pm
 - ✦ Receiving line set up with bird cage/gift basket. Décor to match hall décor.
 - ✦ Cocktail hour with hot and cold passed Hors d'oeuvres
 - ✦ Dinner @ 6.30 pm
 - ✦ Dinner rolls and butter
 - ✦ Anti Pasto Classico (served individually)
 - ✦ Your choice of Pasta (served individually)
 - ✦ 12oz. Grilled Veal Chop or Herb Roasted Chicken Supreme or a Vegetarian Option with your choice of Potatoes and a Seasonal Vegetable Bundle (served individually) served with a freshly tossed mixed Garden Salad
- Guests to choose main entrée prior to function**
- ✦ Dessert (served individually)
 - ✦ Coffee and tea. Espresso available at the bar
 - ✦ Late night buffet including freshly baked Pizza, assorted Portuguese Pastries, Freshly cut and carved fruit display, Coffee and Tea.
 - ✦ Jackson Trigg's Merlot and Inniskillen Pinot Grigio wine served at dinner and during the evening.
 - ✦ 8 Hour Bar Package Open From 5 pm Until 1.00 am Including Remy Brandy, Canadian Club, Crown Royal, Smirnoff Vodka, Bacardi Rum, Gordon's Gin, JB Scotch, Grappa, Tequila, Peach Schnapps, Amaretto, Baileys, Sambuca, Blue, Budweiser, Canadian, Coors Lite, Caesars, Orange Juice, Cranberry Juice, Iced Tea And Fountain Pop. All Served In Glasses With Garnishes. Includes Receiving Line Set Up With Shots
 - ✦ Includes Ivory or White Victoria chair covers & Damask Tablecloths, Head table set up on elevated staging with a White Sheer Backdrop and your choice of coloured napkin.
 - ✦ Use of bridal suite, pa system, podium and cordless microphone



WINONA VINE ESTATES

BANQUET & CONVENTION CENTRE

2017 Silver Sample Package

- ✦ **Exclusive use of the banquet hall, no other wedding booked on the same day**
- ✦ Guest arrival @ 5 pm
- ✦ Receiving line set up with bird cage/gift basket. Décor to match hall décor.
- ✦ Cocktail hour with hot and cold passed Hors d'oeuvres
- ✦ Dinner @ 6.30 pm
- ✦ Dinner rolls and butter
- ✦ Anti Pasto Classico (served individually)
- ✦ Your choice of any short Pasta (served individually)
- ✦ Roast Beef Au Jus or Herb Roasted Chicken Supreme or Vegetable Strudel with your choice Potatoes and a seasonal Vegetable Medley (served individually) served with a freshly tossed mixed Garden Salad

Guests to choose main entrée prior to function

- ✦ Dessert (served individually)
- ✦ Coffee and Tea. Espresso available at the bar
- ✦ Late night buffet including freshly baked Pizza, assorted Portuguese pastries, freshly cut and carved Fruit Display, coffee and tea.
- ✦ Jackson Trigg's Merlot and Inniskillen Pinot Grigio wine served at dinner and during the evening.
- ✦ 8 Hour Bar Package Open From 5 pm Until 1.00 am Including Canadian Club, Smirnoff Vodka, Bacardi Rum, Gordon's Gin, JB Scotch, Blue, Budweiser, Canadian, Coors Lite, Orange Juice, Cranberry Juice, Iced Tea And Fountain Pop. All Served In Glasses With Garnishes.
- ✦ Includes Ivory or White Victoria chair covers & tablecloths, head table set up on elevated staging with a White Sheer Backdrop and your choice of coloured napkin.
- ✦ Use of bridal suite, pa system, podium and cordless microphone



WINONA VINE ESTATES

BANQUET & CONVENTION CENTRE

2017 Portuguese Sample Package

- ✦ **Exclusive Use Of The Banquet Hall, No Other Wedding Booked On The Same Day**
 - ✦ Guest Arrival @ 5 Pm
 - ✦ Receiving Line Set Up With Bird Cage/Gift Basket. Décor To Match Hall Décor.
 - ✦ Hot And Cold Passed Hors D'oeuvres During Cocktail Hour
 - ✦ Dinner @ 6.30 Pm
 - ✦ Dinner Rolls And Butter
 - ✦ Caldo Verde (Served Individually)
 - ✦ Filet Of Sole On a Bed Of Portuguese Style Seafood Rice (served Individually) with a Family Style Mixed Garden Salad In A Mild Red Wine Vinaigrette
 - ✦ 12oz. Grilled Veal Chop Or Herb Roasted Chicken Supreme Or A Vegetarian Option With Your Choice Of Potatoes And A Seasonal Vegetable Bundle (Served Individually)
- Guests To Choose Main Entrée Prior To Function**
- ✦ Dessert (Served Individually)
 - ✦ Coffee And Tea. Espresso Available At The Bar
 - ✦ Portuguese Seafood and Sweet Table, Professionally Displayed and Decorated
 - Fresh Steamed Mussels And Clams In White Wine, Garlic, Lemon And Parsley
 - Sautéed Shrimp (Shell On) with Onions, Garlic and a Spicy Pimento Sauce
 - King Crab And Hard Shell Crab
 - Chilled Lobster Boat
 - Bolinhos De Bacalhau – Salt Cod Fish Cakes
 - Rissois De Camarao- Shrimp Patties
 - Warm Fresh Baked Pizzas
 - Roasted Suckling Pig Display
 - An Array Of Portuguese Pastries, Cakes And Tortes
 - Freshly Cut and Carved Fruit Display
- ✦ Jackson Trigg's Merlot And Inniskillen Pinot Grigio Wine Served At Dinner And During The Evening.
 - ✦ 8 Hour Bar Package Open From 5 pm Until 1.00 am Including Remy Brandy, Canadian Club, Crown Royal, Smirnoff Vodka, Bacardi Rum, Gordon's Gin, JB Scotch, Grappa, Tequila, Peach Schnapps, Amaretto, Baileys, Sambuca, Blue, Budweiser, Canadian, Coors Lite, Caesars, Orange Juice, Cranberry Juice, Iced Tea And Fountain Pop. All Served In Glasses With Garnishes. Includes Receiving Line Set Up With Shots
 - ✦ Includes Victoria Chair Covers & Damask Tablecloths, Head Table Set Up On Elevated Staging With A White Sheer Backdrop And Your Choice Of Coloured Napkin.
 - ✦ Use Of Bridal Suite, Pa System, Podium And Cordless Microphone



WINONA VINE ESTATES

BANQUET & CONVENTION CENTRE

2017 Family Style Sample Package

- ✦ **Exclusive Use Of The Banquet Hall, No Other Wedding Booked On The Same Day**
- ✦ Guest Arrival @ 5 Pm
- ✦ Receiving Line Set Up With Bird Cage/Gift Basket. Décor To Match Hall Décor.
- ✦ Hot And Cold Passed Hors D'oeuvres During Cocktail Hour
- ✦ Dinner @ 6.30 Pm
- ✦ Dinner Rolls And Butter
- ✦ Soup Of Your Choice (Served Family Style)
- ✦ Penne Pasta in a classic Tomato sauce and Cheese Filled Tortellini in An Alfredo sauce (Served Family Style)
- ✦ Roast Beef Au Jus, Chicken Limone, Veal Cutlets, Saturash, Oven Roasted Potatoes, Chefs Choice Of Vegetables, Freshly Tossed Garden Salad.
- ✦ Dessert (served Individually)
- ✦ Coffee And Tea. Espresso Available At The Bar
- ✦ Late night buffet including freshly baked Pizza, assorted Portuguese pastries, freshly cut and carved Fruit Display, coffee and tea.
- ✦ Jackson Trigg's Merlot And Inniskillen Pinot Grigio Wine Served At Dinner And During The Evening.
- ✦ 8 Hour Bar Package Open From 5 pm Until 1.00 am Including Remy Brandy, Canadian Club, Crown Royal, Smirnoff Vodka, Bacardi Rum, Gordon's Gin, JB Scotch, Grappa, Tequila, Peach Schnapps, Amaretto, Baileys, Sambuca, Blue, Budweiser, Canadian, Coors Lite, Caesars, Orange Juice, Cranberry Juice, Iced Tea And Fountain Pop. All Served In Glasses With Garnishes. Includes Receiving Line Set Up With Shots
- ✦ Includes Victoria Chair Covers & Damask Tablecloths, Head Table Set Up On Elevated Staging With A White Sheer Backdrop And Your Choice Of Coloured Napkin.
- ✦ Use Of Bridal Suite, Pa System, Podium And Cordless Microphone



WINONA VINE ESTATES

BANQUET & CONVENTION CENTRE

2017 Family Style Balkan Package

- ✦ **Exclusive Use Of The Banquet Hall, No Other Wedding Booked On The Same Day**
- ✦ Guest Arrival @ 5 Pm
- ✦ Receiving Line Set Up With Bird Cage/Gift Basket. Décor To Match Hall Décor.
- ✦ Dinner Rolls And Butter
- ✦ Anti Pasto (Meza) Platters On The Tables As The Guests Arrive
- ✦ Dinner @ 6.30 Pm
- ✦ The Worlds Best Chicken Noodle Soup (Served Family Style)
- ✦ Chicken Ballantine, Veal Cutlets, Saturash, Whole Roasted Pork, Oven Roasted Potatoes, Coleslaw Salad, Freshly Tossed Garden Salad
- ✦ Sweet/ Dessert Table Set Up Right After Dinner And A Late Night Buffet Including Freshly Baked Pizza, Whole Roasted Pork Display With Buns, Assorted Portuguese Pastries, Freshly Cut And Carved Fruit Display, Coffee And Tea.
- ✦ Jackson Trigg's Merlot And Inniskillen Pinot Grigio Wine Served At Dinner And During The Evening.
- ✦ 8 Hour Bar Package Open From 5 pm Until 1.00 am Including Courvoisier Cognac, Hennessy Cognac, Remy Brandy, Canadian Club, Crown Royal, Smirnoff Vodka, Bacardi Rum, Gordon's Gin, JB Scotch, Grappa, Tequila, Peach Schnapps, Amaretto, Baileys, Sambuca, Corona, Heineken, Stella, Becks, MGD, Blue, Budweiser, Moosehead, Canadian, Coors Lite, Caesars, Orange Juice, Cranberry Juice, Iced Tea And Fountain Pop. All Served In Glasses With Garnishes. Includes Receiving Line Set Up With Shots
- ✦ Includes Victoria Chair Covers & Damask Tablecloths, Head Table Set Up On Elevated Staging With A White Sheer Backdrop And Your Choice Of Coloured Napkin.
- ✦ Use Of Bridal Suite, Pa System, Podium And Cordless Microphone